



ORMER MAYFAIR

by Sofian

EXECUTIVE CHEF SOFIAN MSETFI

5-Course Lunch Tasting Menu

Warm Ibérico ham jelly
Parmesan, Bramley apple, Nasturtium

Butter poached cod
Jerusalem artichoke, grapes, chicken and hazelnut sauce

Roast squab pigeon
beetroot, cumin, rose water caramel

Seasonal British cheeses by Paxton & Whitfield
(optional extra course, £18 supplement)

Kentish strawberries
kefir, extra virgin olive oil

Abinao and tapioca tart
Pedro Ximénez Sherry, salted milk sorbet

£50 per person

Signature wine pairing
(additional £60 per person)

Please note that menus are subject to change.

Allergen information is available upon request
Please advise us of any allergies or dietary requirements
All prices inclusive of VAT
A discretionary 12.5% service charge will be added to your bill



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EXECUTIVE CHEF SOFIAN MSETFI

6-Course Tasting Menu

Warm Ibérico ham jelly
Parmesan, Bramley apple, Nasturtium

Poached native lobster
Isle of Wight tomato, pine nut, basil

BBQ Norfolk quail
sweetcorn, pineapple, girolles

Roast squab pigeon
beetroot, cumin, rose water caramel

Seasonal British cheeses by Paxton & Whitfield
(optional extra course, £18 supplement)

Kentish strawberries
kefir, extra virgin olive oil

Abinao and tapioca tart
Pedro Ximénez Sherry, salted milk sorbet

£75 per person

Signature wine pairing
(additional £85 per person)

Prestige wine pairing
(additional £185 per person)

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EXECUTIVE CHEF SOFIAN MSETFI

8-Course Tasting Menu

Warm Ibérico ham jelly
Parmesan, Bramley apple, Nasturtium

Cured Cornish mackerel
sesame, Kombu, spiced nage

BBQ Norfolk quail
sweetcorn, pineapple, girolles

Poached native lobster
Isle of Wight tomato, pine nut, basil

Butter poached cod
Jerusalem artichoke, grapes, chicken and hazelnut sauce

Roast squab pigeon
beetroot, cumin, rose water caramel

Seasonal British cheeses by Paxton & Whitfield
(optional extra course, £18 supplement)

Kentish strawberries
kefir, extra virgin olive oil

Abinao and tapioca tart
Pedro Ximénez Sherry, salted milk sorbet

£90 per person

Signature wine pairing
(additional £105 per person)

Prestige wine pairing
(additional £215 per person)

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EXECUTIVE CHEF SOFIAN MSETFI

5-Course Vegetarian Lunch Tasting Menu

English pea velouté
Parmesan, pea shoots

Soy pickled turnip
sesame, Kombu, spiced nage

Pearl barley risotto
roasted cauliflower, raisin, hazelnut

Seasonal British cheeses by Paxton & Whitfield
(optional extra course, £18 supplement)

Kentish strawberries
kefir, extra virgin olive oil

Abinao and tapioca tart
Pedro Ximénez Sherry, salted milk sorbet

£50 per person

Signature wine pairing
(additional £60 per person)

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EXECUTIVE CHEF SOFIAN MSETFI

6-Course Vegetarian Tasting Menu

English pea velouté
Parmesan, pea shoots

Soy pickled turnip
sesame, Kombu, spiced nage

Smoked tomato tortellini
aubergine, pine nut, basil

Shallot tarte fine
confit garlic, Sherry butter sauce

Seasonal British cheeses by Paxton & Whitfield
(optional extra course, £18 supplement)

Kentish strawberries
kefir, extra virgin olive oil

Abinao and tapioca tart
Pedro Ximénez Sherry, salted milk sorbet

£75 per person

Signature wine pairing
(additional £85 per person)

Prestige wine pairing
(additional £185 per person)

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EXECUTIVE CHEF SOFIAN MSETFI

8-Course Vegetarian Tasting Menu

English pea velouté
Parmesan, pea shoots

Soy pickled turnip
sesame, Kombu, spiced nage

Polenta
sweetcorn, pineapple

Pearl barley risotto
roasted cauliflower, raisin, hazelnut

Smoked tomato tortellini
aubergine, pine nut, basil

Shallot tarte fine
confit garlic, Sherry butter sauce

Seasonal British cheeses by Paxton & Whitfield
(optional extra course, £18 supplement)

Kentish strawberries
kefir, extra virgin olive oil

Abinao and tapioca tart
Pedro Ximénez Sherry, salted milk sorbet

£90 per person

Signature wine pairing
(additional £105 per person)

Prestige wine pairing
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